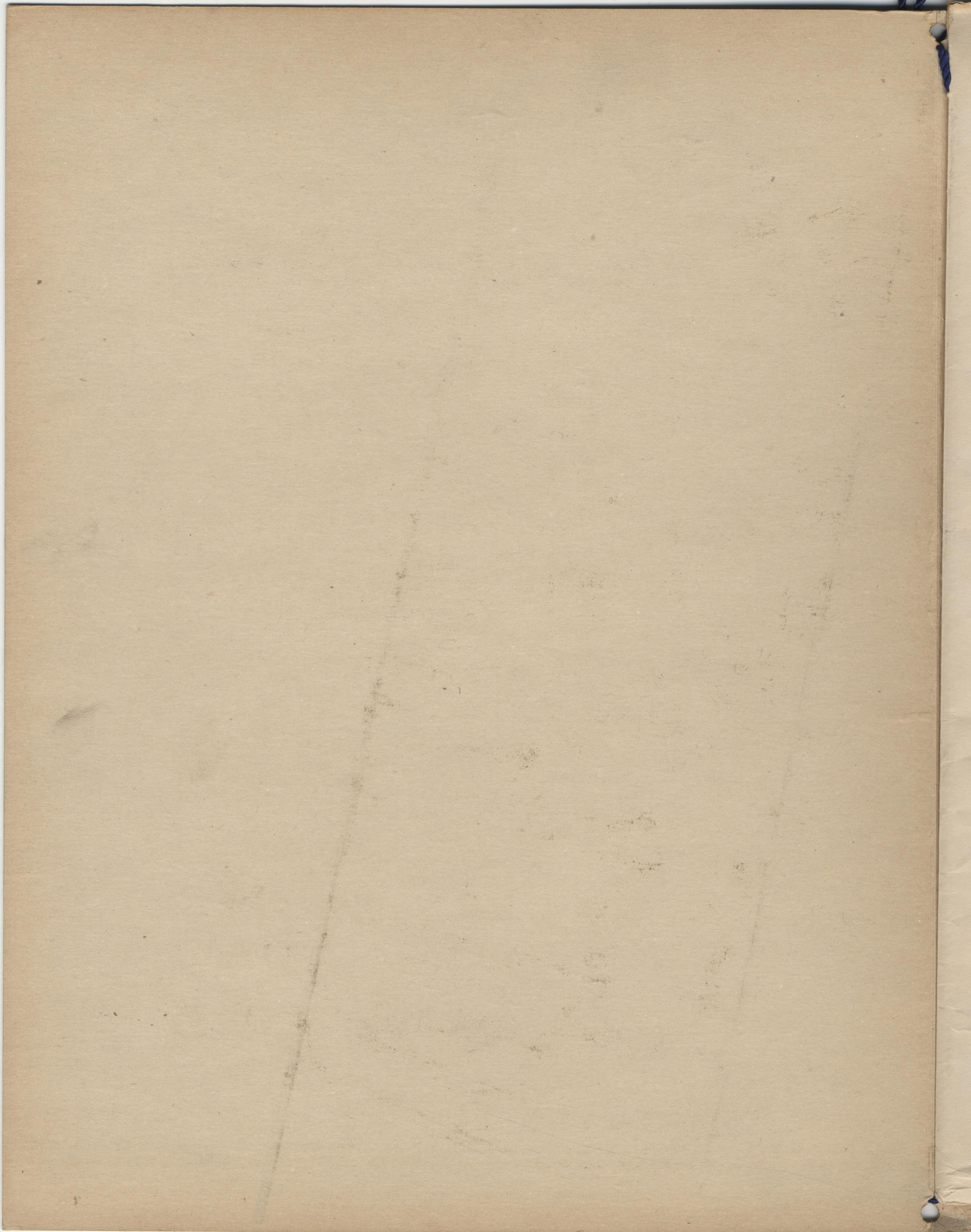


CASINO de la PLAYA

mariano

Habana
Cuba

ALVARO



LISTA DE VINOS

WINE LIST

No.		$\frac{1}{2}$ Botella	Botella	No.		$\frac{1}{2}$ Botella	Botella
CHAMPAGNES				RHINE & MOSELA			
1	Louis Roederer 1926	5.50	10.00	29	Niersteiner 1932		5.00
2	Louis Roederer Extra Dry	4.50	8.50	30	Liebfraumilch 1932		5.00
3	Veuve Clicquot Ponsardin Sec	4.50	8.50	31			
4	Veuve Clicquot Ponsardin Dulce	4.50	8.50	32			
5	Veuve Clicquot Ponsardin Brut	5.50	10.00	33			
6	Pommery & Greno Drape Aux	5.50	10.00	BURDEOS TINTOS			
7	Piper Heidsieck Brut 1926	5.50	10.00	Bordeaux Red			
8	Piper Heidsieck Dime Sec	5.50	10.00	34	Chateaux Margaux 1926	2.00	3.50
9	Pommery & Greno Brut 1928	4.50	8.50	35	Chateaux Pontet Canet	2.00	3.50
10	Moet Chandon Dry Imperial	4.50	9.00	36	Saint Julien		3.25
11	Landson Extra Dry		11.00	37	Chateaux Moutton Roschchild		4.00
12	Bollinger 1928		10.00	BORGOÑA TINTO			
13	Bollinger		8.50	Burgundie Red			
BURDEOS BLANCOS				38	Macon 1921 Albert Brenot		5.75
Bordeaux White				39	Pomard	3.00	5.75
14	Chateau d'Yquem Lur Sa'luces 1925		8.00	40			
15	Chateaux La Tour Blanche	2.50	5.00	ESPAÑALES TINTOS			
16	Haut Sauternes Schroder & Schyler	1.50	3.00	Spanish Red			
17	Sauternes Schroder & Schyler	1.75	3.50	41	Marqués del Riscal 1929	1.50	3.00
18	Haut Sauternes Rosenheim	1.50	3.00	42	Compañía Vinícola Imperial 1924	1.50	3.00
19	Sauternes Rosenheim	1.50	2.50	43			
20	Graves	1.50	2.50	BORGOÑAS ESPUMOSOS			
21	Barsac	1.50	3.00	Sparkling Burgundie			
22				44	Sparkling Chambertin Albert Brenot	3.50	7.00
BORGOÑAS BLANCOS				45	Sparkling Chambertin Paulet P. Fils	3.50	7.00
Burgundie White				46			
23	Chablis Albert Brenot 1921	2.7		47			
ESPAÑALES BLANCOS				VINOS ITALIANOS			
Spanish White				Italian Wines			
24	Diamante 1929	1.50	3.00	48	Chianti	2.00	3.50
25	Corona C. V. N. E.	1.50	3.00	49			
26	Monopole 1930	1.50	3.00				
27	Paternina 1928	1.50	3.00				
28							

CASINO DE LA PLAYA DE LUXE DINNER

EL ENTRANTE DETERMINA EL PRECIO DE LA COMIDA
LOS PLATOS MARCADOS CON LA ESTRELLA (*) SON A LA CARTA

HORS D'OEUVRE

A elegir	Cocktail de Frutas	40	Langosta	40	Camarones	50	Canape de Anchoas	60
	Jugo de Tomates	40	Apio	40	Relleno	50	Aceitunas Reina	30
	*Marinated Herring	60	Chow Chow	35	Salamí	40	*Buffet Russe	1.00
	*BELUGA CAVIAR, P. P.	2.00	*CANAPE	1.25				

APIO

A elegir	Sopa de Frijoles Antigua	40
	Crema de Tomates	40

SOPAS

ACEITUNAS

Consomme Caliente o en Jelly	40
Puré Longchamps	40

PESCADO

A elegir	Cabrilla Frita, S. Tártara	60	Pampano Grillé	60	Pargo Sauté Meuniere	60
	Halibut Poche Hollandaise	70			Serruchos en escabeche	60
	Suprema de Lenguado Casino	70			Macarela al Horno Portuguesa	70

ENTRANTES

Cangrejo Moro Gratinado	2.25
Langosta en Chafing Dish Newburg	2.00
Finnan Haddie a la Crema con Pimientos verdes y colorados	2.00
Spaghetti con Bolas de Carne, Queso Parmesan	1.75
Pierna de Cordero Asada, Mint Sauce	1.75
Lomo de Puerco en Cazuela, Manzana Cocida	1.75
Minced Carne de Res Sauté, Marchand de Vin	1.75
Pollo Frito Estilo Sureño, Frituras de Maíz y Bacon	2.00
Filete Mignon de Res en Cazuela, Monte Carlo	2.25

ASADOS Y A LA ORDEN

*Biftec Sirloin Americano, P. P.	2.00	* Costillas de Cordero Americanas (2)	1.50
*Filete	1.00	*Costillas de Cordero (2)	1.00
*Paloma Royal, Asada con Jamón Gallego	1.25	*Costillas de Puerco (2)	1.00
*Arroz con Mariscos	1.25	*Guinea en Cocotte con Ciruelas	1.00
		Medio Pollo Grillé	1.00

VEGETALES

A elegir	Setas Grillé o en Crema	60	Berenjena	40	Espinacas	50	En Crema	60
Dos Veg.	Habas Limas	50	Remolacha	Zanahoria, Guisantes o Habichuelas				40
	PATATAS Fritas Francesas Cocidas o Puré	30					Gratinadas	40
	Leonesa, Sauté, Asada	35	Boniatos: Asados o Cocidos	30			Puntas de Espárragos	50

ENSALADAS

A elegir	Mixta Verde	50	Lechuga y Tomates	40	Escarola, Berro, Pepinos	40
	Frutas o Toronja	50	Patatas	40	Aguacate	40
	*Pollo	1.00	*Langosta	1.00	* Camarones	1.00

QUESOS

*Roquefort	35	*Suizo	40	*Camembert	50	*Americano	40
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POSTRES

A elegir	Pastel de Manzana o de Cereza	35	Petit Fours	25	Flan al Caramelo	40
	Piña con Coco Rayado	40			Frutas en Conservas de todas clases	30
	Pera, Manzana o Banana	30			Helados: Chocolate, Fresa o Mantecado	30
	Coupe Casino	50	Coupe Rosita	40	Parfait Napolitano	40
	*CREPE SUZETTE	1.00			Cascos de Guayaba con Queso Crema o Jalea	40

CAFE, TE, ETC.

A elegir	Demmi Tasse	20	Café Especial	25	Leche	25	Buttermilk	25
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PAN Y MANTEQUILLA 20

CASINO DE LA PLAYA DE LUXE DINNER

THE ENTREE DETERMINES THE PRICE OF THE DINNER
DISHS MARK WITH THE START (*) ARE A LA CARTE

HORS D'OEUVRE

Choice	Fruit Cocktail	40	Lobster	40	Shrimps	50	Asorted Canape	50
	Tomatoes Juice	40	Celery	40	Stuffed	50	Queen Olives	30
	*Marinated Herring	60	Chow Chow	35	Salami	40	*Buffet Russe	1.00
	*BELUGA CAVIAR, P. P.	2.00	*CANAPE	1.25				

CELERY

OLIVES

SOUPS

Choice	Old Fashion Beans Soup	40	Consome Hot or Jelly	40
	Cream of Tomatoes	40	Puré Longchamps	40

FISH

Choice	Fried Cabrilla Tartara S.	60	Pampano Grille	60	Snapper Saute Meuniere	60
	Poached Halibut Hollandaise	70			Serrucho en escabeche	60
	Supreme of Sole Casino	70			Baked Mackerel Portuguesa	70

ENTREES

Moro Crab Au Gratin	2.25
Lobster in Chafing Dish Newburg	2.00
Creamed Finnan Haddie with Red and Green Pepper	2.00
Spaghetti with Meat Balls, Parmesan Cheese	1.75
Roast Leg of Lamb, Mint Sauce	1.75
Loin of Pork in Casserole Stewed Apple	1.75
Minced Beef Saute, Marchand de Vin	1.75
Fried Chicken Southern Style, Corn Fritter and Bacon	2.00
Filet Mignon of Beef Monte Carlo	2.25

ROAST AND TO ORDER

*American Sirloin Steak, P. P.	2.00	*American Pork Chops (2)	1.50
*Tenderloin	1.00	*Lamb Chops (2)	1.00
*Broiled Royal Squab W. Gallego Ham	1.25	*Pork Chops (2)	1.00
*Seafood with Rice	1.25	*Guinea Hen E Cocotte W. Plums	1.00
		Half Chicken Grille	1.00

VEGETABLES

Choice	Broiled or Creamed Mushrooms	60	Plant	40	Spinach	50	Creamed	60
Two Veg.	Lime Beans	50			Beets, Carrots, Peas, or String Beans	40		
	Potatoes: French Fried, Boiled o Mashed	30				Au Gratin	40	
	Lyonnaise, Saute o Baked	35		Sweet: Baked or Boiled	30	Asparagus Tips	50	

SALADS

Choice	Mixea Green	500	Lettuce & Tomatoes	40	Escarol, watercress, Cucumber	40
	Fruit or Grapefruit	60	Potatoes	40	Avocados	40
	*Chicken	1.00	*Lobster	1.00	Shrimps	1.00

CHEESE

*Roquefort	50	*Swiss	40	*Camembert	50	*American	40
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DESSERTS

Choice	Pie: Apple or Cherry	35	Petit Fours	25	Caramel Custard	40
	Pine Apple W. Cocoanut Preserve	40			All Kinds of Preserve Fruit	30
	Pear, Apple or, Banana	30			Ice Cream: Chocolate, Strawberry or Vanilla	30
	Coupe Casino	50	Coupe Rosita	40	Parfait Napolitano	40
	CREPE SUZETTE	1.25			Cream Cheese with Guaba Preserve or Jelly	40

COFFEE, TEA, ETC.

Choice	Demi Tasse	20	Special Coffee	25	*Sanka	35	Milk	25	Buttermilk	25
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BREAD AND BUTTER 20

FIRST BEVERAGE \$ 0.75

LIQUEURS LIST

COCKTAILS		PUNCHES		CORDIALS	
Daiquirí	\$ 0.40	Ron	0.50	Benedictine	0.50
Bacardí	0.40	Bacardí	0.50	Cointreau Triple Sec	0.50
Orange Blossom	0.40	Claret	0.50	Apricot Brandy	0.50
Presidente	0.40	Planters	0.60	Elíxir Bacardí	0.50
Santiago	0.40	Whiskey	0.60	Grand Marnier	0.50
Casino de la Playa Especial	0.50			Kummel	0.50
Clover Club	0.50			Kirsh	0.50
Mary Pickford	0.50			Chartreuse	0.50
Bronx	0.50			Cream of Cacao	0.50
Royal Smile	0.50			Anis Mono	0.50
Ideal	0.50			Green or White Mint	0.50
Martini	0.50			Cordials Frappe Extra	0.10
Alexandra	0.50				
Ojén	0.50				
Manhattan	0.50				
Dubonet	0.50				
Sevilla	0.50				
National	0.50				
Stinger	0.60				
Old Fashion	0.60				
Champagne Cocktails	0.60				
FANCY DRINKS		FIZZES		SOFT DRINKS	
Horse's Neck	0.50	Silver	0.60	Lemonade	0.40
Suisses	0.60	Golden	0.60	Orangade	0.40
Daisies	0.60	Golden	0.60	Pine - App'leade	0.40
Flips	0.60	Gin	0.60		
Cobbles	0.60	Royal	0.60		
Absinthe Frappe	0.60	New Orleans	0.60		
Pousse Café	0.70	Sloe Gin	0.60		
Mint Julep	0.70				
HIGH-BALLS		SOURS		BEERS	
Ron Carta Blanca	0.40	Ron	0.50	Tropical	0.40
Ron Carta Oro	0.40	Brandy	0.50	Hatuey	0.40
Scotch (best brand)	0.50	Sloe Gin	0.60	Polar	0.40
Rye (best brand)	0.50	Whiskey	0.60	Imported	0.50
High-Balls with Ginger Al'es	0.70				
EGG-NOGS		COLLINS & RIKEYS		GINGER-ALLES	
Ron	0.50	Ron Rickey	0.40	Domestic	0.30
Milk	0.50	Gordon (G'n Rickey	0.50	Canadian Dry	0.50
Brandy	0.70	Tom Collins	0.50	C. & C. Ginger Ale	0.50
Whiskey	0.70				
		BRANDIES		STAIGHT LIQUEOR	
		Domecq	0.40	Ron Carta Blanca	0.30
		Domecq Tres Cepas	0.50	Ron Carta Oro	0.40
		Martel XXX	0.50	Ron 1873	0.45
		Hennesy XXX	0.50	Scotch	0.40
		Hennesy	0.50	Rye	0.40
		Fundador	0.60	Gin	0.40
		Fine Napoleon (80 Years)	1.00		
		SHERRIES & PORTS		WATERS	
		Moscatel Carta Azul	0.40	Domestic mineral	0.25
		Viña 25	0.40	Imported Mineral	0.50
		La Ina	0.40		
		González Byas	0.40		
		A. Blazquez, Carta Blanca	0.40		
		Oporto Constantino	0.40		
		A. Blazquez, Carta Oro	0.50		

MINIMUM - CONSUMATION - PER PERSON \$ 2.00

With best wishes from
Jose Lacerda

Havana, 7.27.49

